

the championship.

To meet Attell, Kilbane had to win the featherweight elimination tournament staged by Tom McCarey of Los Angeles; he beat Frankie Conley and Jose Rivers, knocking out the Mexican, who was then considered the most promising 122 pounder the coast had produced.

In the title bout with Kilbane, Attell looked foolish. Johnny made his vaunted cleverness seem awkward by his own speed, and in a 20-round bout outpointed Attell so far that he won the title on sheer boxing ability.

Kilbane and Dunn are like Damon and Pythias. Other boxers have cut loose from managers who steered them over the rough spots, but Kilbane has never shown any such inclination. He is a different sort of a boxer in more respect than one.

One critic said, after Kilbane beat Attell: "Kilbane stuck to Dunn through the ham and egg days, but what will he do now?"

Kilbane answered, "Dunn will be my manager as long as I am able to raise my hands and box."

The Kilbane-Dunn combination has made money and both are investing. Dunn owns a \$7,000 home in Cleveland, a couple of automobiles and several large diamonds—the emergency value of which he knows by experience.

Kilbane owns two automobiles, his own home, collects rent from two others and is building three more.

This little "different" boxer is an ideal husband and father. When in Cleveland he is seldom away from home later than 9 o'clock, and his idea of a good time is to romp with his children.

Johnny plays the violin, mandolin and accordeon and can sing old Irish songs and throw his feet in jigs and reels. He has a piano player and victrola in his home and can often be found playing his violin, with the piano player and victrola going at the same time.

(THE END)

EGGLESS CAKE

Dried Apple Cake.

Soak two cups of dried apples over night; in the morning boil them one hour (or till soft) in one cup of sugar and one cup of molasses. Allow to cool.

To three cups of flour add one cup of soft butter, one cup of sweet milk, one teaspoon of soda, nutmeg, cinnamon and a little cloves. Beat this until perfectly smooth; add to the apple and sugar. Beat hard for five minutes and bake in slow oven over 40 minutes. Will keep moist a long time.

Bread Cake.

When baking bread weigh out two pounds of the bread dough; add one-half cup of butter, two cups of sugar, one box of seeded raisins, one-half small nutmeg (grated), one even teaspoon of soda. Mix all this together in cake bowl. Put into well-greased bread pans; allow to rise double in size; bake 45 minutes in moderate oven.

Fruit Cake.

One cup of brown sugar, one cup of water, two cups of raisins, one-third cup of lard, little nutmeg, one teaspoon of cinnamon, one-half teaspoon of cloves, one-third teaspoon of salt—boil all of this three minutes. Allow to cool; add one level teaspoon of water, two cups of flour, in which sift one-half teaspoon of baking powder. Just when you add the flour put in one cup of any kind of nut meats. Mix altogether thoroughly; bake in pan with tube in center.

TEAMSTERS MAY GO BACK

Indianapolis, Ind., Dec. 11.—1,000 teamsters, the last union men remaining out on strike of the 3,000 who walked out ten days ago, were advised by Strike Leader Tobin to return to work if, without an agreement being signed, their employers are willing to pay the union scale, but object to recognizing the organization.